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EX 892BA

COOPERATIVE EXTENSION WORK IN AGRICULTURE AND HOME ECONOMICS

Reserve

U. S. Department of Agriculture
and State Agricultural Colleges
Cooperating,

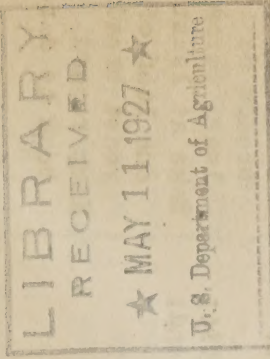
States Relations Service,
Office of Extension Work,
Washington, D. C.

BREAD CLUB PROGRAMS.

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In cooperation with

Office of Home Economics, States Relations Service.

Suggestive First Year's Program for Bread Club Work.



| Month | Follow-up material | Program of club meetings | Local leaders' program | Work to be done at home |
|-------|---|--|--|---|
| First | Enrollment cards. Club requirements. Club constitution. Instructions for making quick breads. Record books. | <p>I. Business meeting. Elect officers. Instruction of officers in duties. Explanation of membership requirements, meetings, home-work, records, demonstrations, exhibits, contests, reports, constitution.</p> <p>II. Demonstration - Making of quick breads (baking-powder biscuit - by county club leader, home demonstration agent, or local leader).</p> <p>III. Social period.</p> | <p>Interest parents. Organize club. Supervise program for club meetings.</p> | <p>Study instructions. Study record books. Bake quick breads at least once.</p> |

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|--------|---|---|--|--|
| Second | Score cards for quick breads | I. Business meeting. Roll call - Favorite quick breads. II. Demonstration - Scoring of quick breads Discussion - Keeping of record books. III. Social period | Visit members in their homes Supervise and advise with members relative to program for club meetings. | Bake quick breads at least twice Practice according to score card |
| Third | Instructions on various flours and leavening agent. | I. Business meeting. Roll call - How I can help mother in the home II. Demonstration - Variations in the use of the baking-powder biscuit recipe. Discussion - Various flours and leavening agents. III. Social period | Take members to a local flour mill if possible Arrange for special games at the club meeting. | Bake quick breads at least twice. Keep record to date. Visit local flour mill. Study instructions sent. |
| Fourth | Bulletin on making yeast breads | I. Business meeting. Roll call- Breads of other lands. II. Demonstration - Making of yeast bread. Discussion - What we saw of interest at the flour mill. Demonstration - Various uses of biscuit recipe by club members III. Social period. | Visit members in their homes if possible Arrange a local exhibit; ask mothers to attend; serve light lunch. | Bake quick breads at least twice Bake at least one loaf of yeast bread. Keep record book to date |

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| Month | Follow-up material | Program of club meetings | Local leaders' program | Work to be done at home |
|----------------------|--|--|--|---|
| Fifth AUG 21 1944 | Club songs How to make club uniforms Instructions on uses of left-over breads. | I. Business meeting. Roll call- My favorite sandwich how made. II. Demonstration by club members- Making of yeast bread Demonstration - Scoring exhibit Discussion - Common faults in bread and how to avoid them. III. Social period; entertain mothers, serve light lunch. | Take members to local bakery if possible Arrange for club meeting program | Bake yeast bread at least twice. Visit local bakery. Begin making club uniforms |
| Sixth | Instruction on Demonstration Team Work Score card for judging demonstration team Instructions for lunch box. | I. Business meeting. Roll call- Characteristics of an orderly, well kept kitchen. II. Demonstration - Uses of left-over bread Discussion - Other methods of making bread - Care of bread after baking- Correct way to wash and dry dishes Selection of members for demonstration team. III. Social period - Club picnic | Visit members in their homes Arrange for a club picnic Begin to train demonstration team | Finish making club uniforms. Bake yeast bread at least twice Prepare lunch for club picnic Members selected for team to practice at least twice before next meeting. |

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|---------|--------------------------|---|--|--|
| Seventh | | <p>I. Business meeting Roll call- Labor saving devices in bread making</p> <p>II. Demonstration by team selected at previous meeting</p> <p>Discussion - Scoring the demonstration team</p> <p>Discussion - Helpful books and Federal and State publications on bread making</p> <p>Discussion - Care of bread equipment</p> <p>III. Social period.</p> | Look over record books of members | Bake yeast bread at least twice |
| Eighth | Instructions for exhibit | <p>I. Business meeting. Roll call- Worthwhile practices of a good home maker</p> <p>II. Demonstration by club team</p> <p>Discussion - Nutritive value of bread</p> <p>Sanitary practices in relation to bread baking</p> <p>III. Social period.</p> | Visit members in their homes. Train demonstration team | Bake quick and yeast bread Study instructions for exhibiting. Fix record books according to suggestions from local leader. |
| Ninth | | <p>I. Business meeting. Roll call- Historical references to bread.</p> <p>II. Demonstration by club team</p> <p>Discussion - How can our club make a helpful and effective bread exhibit? when? where?</p> <p>III. Social period.</p> | Arrange for club exhibit at club meeting preliminary to county fair and achievement day exercises. | Bake quick and yeast bread Prepare for exhibit at next meeting. |

| Month | Follow-up material | Program of club meetings | Local leaders' Program | Work to be done at home |
|----------|---|--|---|---|
| Tenth | | <p>I. Business meeting. Roll call- Different kinds of bread I have baked since belonging to the bread club.</p> <p>II. Demonstration by club team Demonstration - Scoring of bread on exhibit.</p> <p>III. Social period</p> | <p>Visit members in their homes Help demonstration team</p> | <p>Bake quick and yeast bread</p> |
| Eleventh | Suggestions for achievement day program | <p>I. Business meeting. Roll call- My plans for next year in baking bread for the family and helping mother.</p> <p>II. Demonstration by club team Discussion - How can we improve our work next year</p> <p>III. Social period. Serving of light lunch.</p> | <p>Arrangements for achievement day meeting.</p> | <p>Finish baking requirement Write story Finish work on record book Prepare exhibit</p> |
| Twelfth | | <p>Achievement day meeting. This should include talks by club members, and prominent citizens of the community. The club as a whole should put on an exhibit, give a demonstration and sing their club songs. All parents should be encouraged to attend.</p> | | |

Second and Third Year Bread Club Programs

Programs for the second and third years of a bread club may be worked out in much the same way as has been suggested for the first year. Such programs should include additional work in demonstrating and judging bread in order that club members may become proficient as good demonstrators and judges of bread.

It may be found profitable also to repeat some of the topics for discussion that are listed in the first year's work because of the larger experiences gained in boys and girls club work.

Additional Suggestions

| Demonstrations | Discussions | Club events |
|---|--|--|
| <ol style="list-style-type: none"> 1. Making a club uniform 2. Making a luncheon set 3. How to care for linen (laundering) 4. Making Parker House rolls; puffs 5. Using bread dough in various ways 6. Making sandwiches 7. Packing a lunch 8. Preparing and using bread crumbs in various ways 9. Cleaning stove and making fire 10. Cooking out of doors 11. Setting a table and serving light lunch 12. Serving a meal | <ol style="list-style-type: none"> 1. A home - what it gives to the family 2. A home - what the family gives to it 3. Food - what makes a nutritious, attractive and economical diet. 4. The place of bread in the diet 5. Common sense in marketing 6. How to care for food 7. Saving labor by wise planning and use of proper tools 8. The well-arranged kitchen and its equipment 9. How to manage the kitchen stove 10. How to care for the kitchen and its equipment 11. Arrangement and care of the cellar 12. What makes a pleasant and convenient dining room. | <ol style="list-style-type: none"> 1. Bread club play 2. Club picnics 3. Bread club game contest 4. Bread spelling match 5. Bread club song contest 6. Serving light lunch to parents and friends on exhibit days 7. Club hikes 8. Bread club information contest (The one wins who can answer correctly the most questions on bread.) 9. Club fair and sale 10. Bread judging contest 11. Club demonstration contest 12. Achievement day meeting. |